Reservoir Steamer

User Manual

NR-RS-HALF and NR-RS-HALF-MT MODELS

NR-RS-HALF

NR-RS-HALF-MT

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Table of Contents

Cautions & Warnings **4**

Unpacking & Set Up **5**

Specifications:

NR-RS-HALF **6**

NR-RS-HALF-MT (Multi-Tray) **7**

Part Names:

NR-RS-HALF **8**

NR-RS-HALF-MT (Multi-Tray) **9**

General Information **10**
- Determining *Your Salt Quantity*
- Loading the Unit

Keyboard & Display **11**
- Using the Keyboard & Display
- Setting the Timer
- Using the Preset Buttons
- Accessing the User Function Menu

Cooking **12**

Cleaning & Maintenance **13**
- Daily Cleaning and Maintenance
- "TIME FOR CLEANING" Message

User Function Menu Descriptions **14**

Error Codes **15**

Troubleshooting **17**
- Troubleshooting
- Storage, Service or Transport Preparation

Wire Diagram: 208 VAC Model **18**

Limited Warranty **19**

Cautions & Warnings

WARNING: Please read this entire manual before you install the appliance. Failure to follow instructions may result in property damage, bodily injury or even death.

For your safety: Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING: Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING: This appliance must be grounded.

CAUTION: All electrical connections must be in accordance with local electrical codes and any other applicable codes.

This manual contains additional parts information and exploded views intended only for qualified service technicians.

There are NO user serviceable parts inside this appliance.

An ongoing program of product improvement may require us to change specifications without notice. Printed in the U.S.A.

Intertek
UL 197

Intertek
ANSI/NSF 4

NextRev
1801 W. Bakerview Rd.
Bellingham, WA 98226
844.585.5515 • **NextRevcorp.com**

Unpacking & Set-Up

Introduction

The Ohmic Reservoir Steamer uses instantly-generated steam to cook or heat food items. It does not require plumbing connections.

Important Safety Information

- **Warning** – Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.
- **Caution** – Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

Unpacking

- Unpack. Contents include: Steamer with cord and plug (208 and 240 VAC models: NEMA 6-20), BPA-free high temperature polypropylene Plastic Water Reservoir, Third-Size Solid Pan to collect condensate from beneath the Cooking Chamber, Drip Tray for condensate from raised cover and Half-Size Perforated Pan.

  MT model also includes 2 Removable Trays.
- Clean to remove shipping debris. Rinse out Plastic Water Reservoir.

Installation

- **Check data plate on unit for proper voltage requirement. Plug the Steamer into the appropriate 20A, 208 VAC or 240 VAC circuit as specified on the equipment data plate. Do not attempt to run this appliance at a voltage other than that specified on the data plate.**
- **Warning – This appliance must be grounded.**
- **Caution – All electrical connections must be in accordance with local electrical codes and any other applicable codes.**

Set Up Equipment

Unit ships assembled, however some parts below may come loose in shipping. These parts will also routinely be removed for cleaning. Refer to diagrams on pages 8 and 9.

1. Align Drip Chute with keyhole slots onto the posts on Steamer back and secure. This chute channels condensation into the Condensate Pan.

2. Slide Third-size Solid (Condensate) Pan beneath the Lower Cooking Chamber. This pan catches condensate from the Cooking Chamber.

3. Place Pan Insert in Cooking Chamber.

4. Place Half-Size Perforated Pan into Cooking Chamber.

Determine "*Your Salt Quantity*"

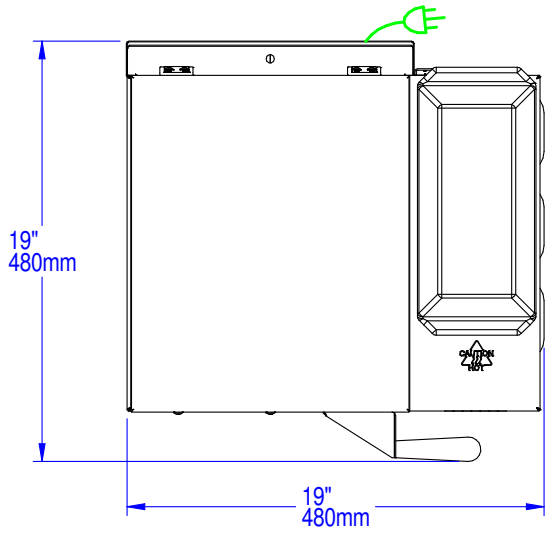
The Steam Reservoir depends upon a specific amount of salt in the supply water to operate properly. Salt concentrations in tap water vary by location, so it is necessary to determine the salt concentration at your location. The amount of salt you determine is correct for your location, "*Your Salt Quantity*", will be the amount you add to the Plastic Water Reservoir each time you refill it.

When you turn the unit on for the first time, the message "RUN SALINITY CHECK" will display. Follow the procedure on page 10 to run the check and determine how much salt you should add.

Note: Standard table salt is required to obtain the proper result. Large grain salts or flake salts will not achieve the proper result.

Specifications: NR-RS-HALF

Plan



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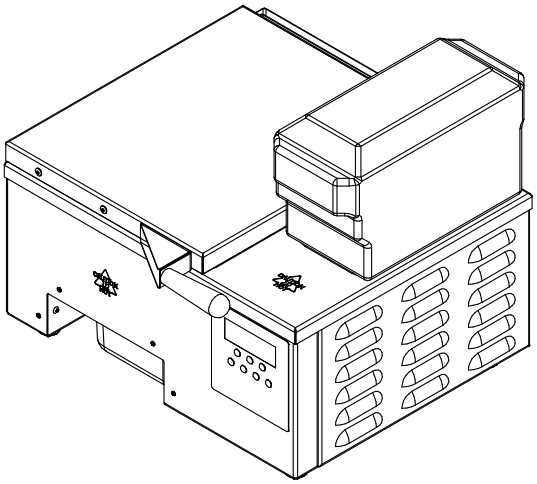

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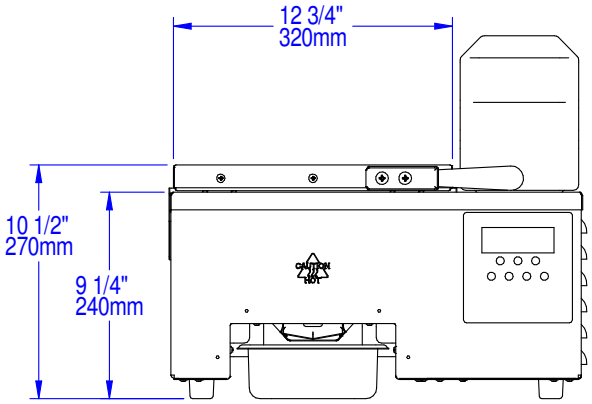

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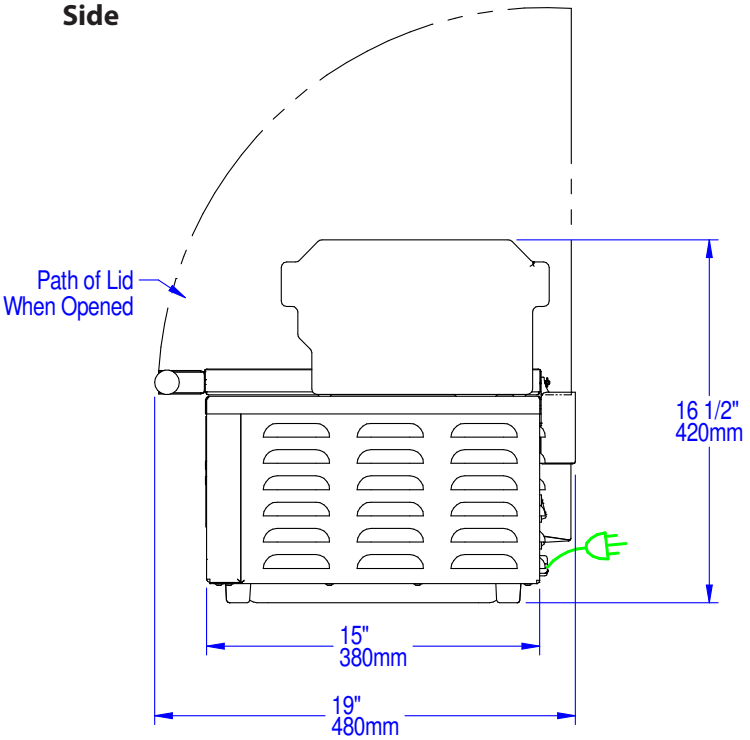


Electrical

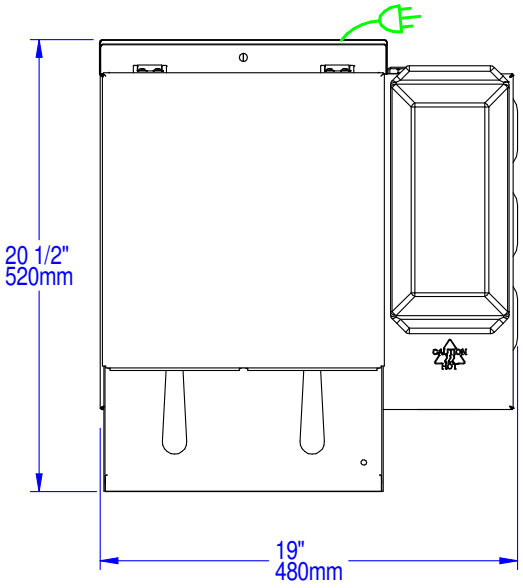
Check the data plate on the Steamer to verify voltage configuration of your model.

Model	Voltage/hz	Amps	Watts	Plug	Dedicated Circuit Required
NR-RS-HALF-208-MT	208 VAC, 60 Hz	13.5 A	2800	20 A cord (NEMA 6-20P)	20 A
NR-RS-HALF-240-MT	240 VAC, 60 Hz	13.5 A	3240	20 A cord (NEMA 6-20P)	20 A

Shipping Weight
50 lbs

Specifications: NR-RS-HALF-MT (Multi-Tray)

Plan



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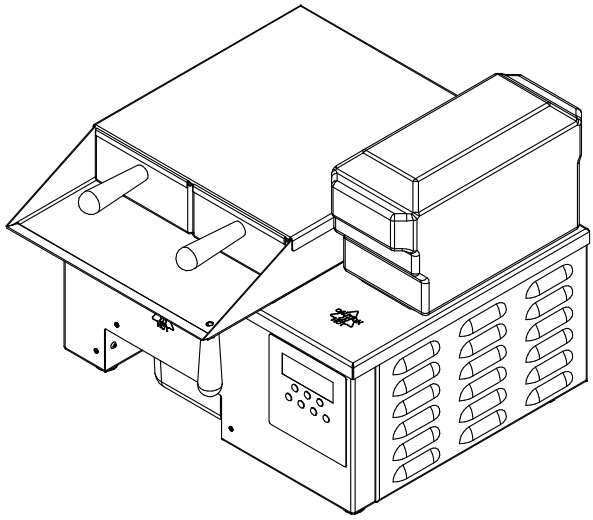

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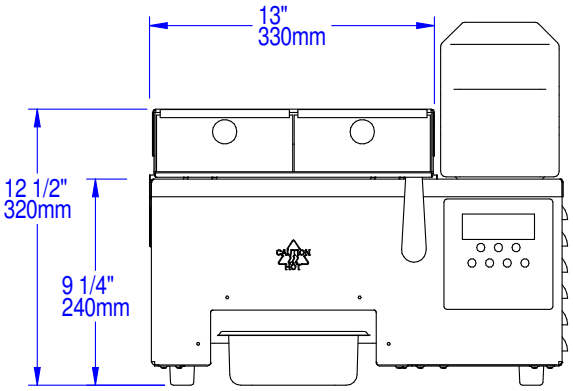

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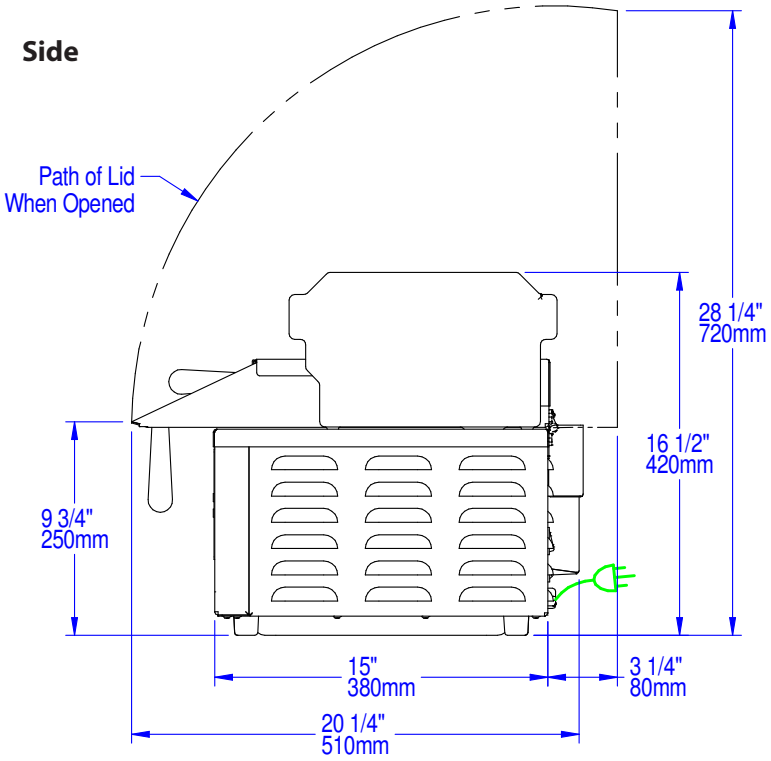

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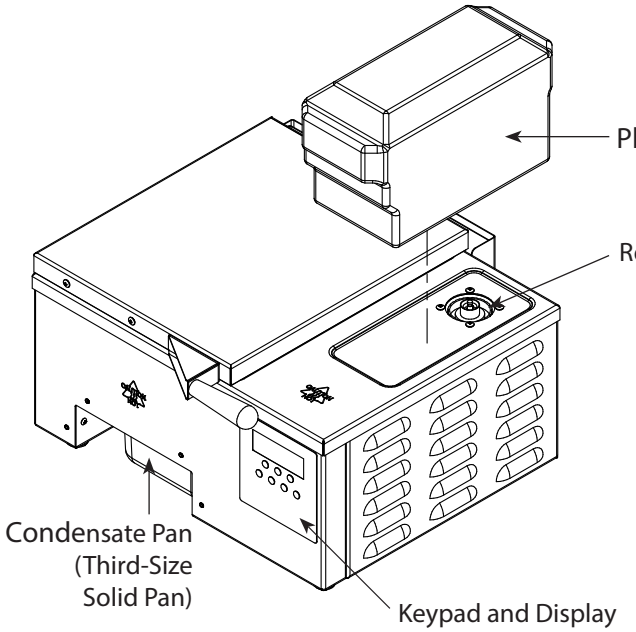
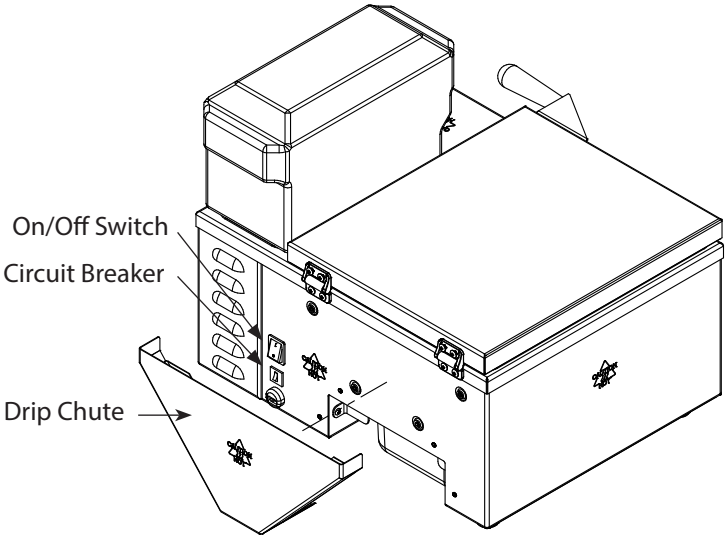
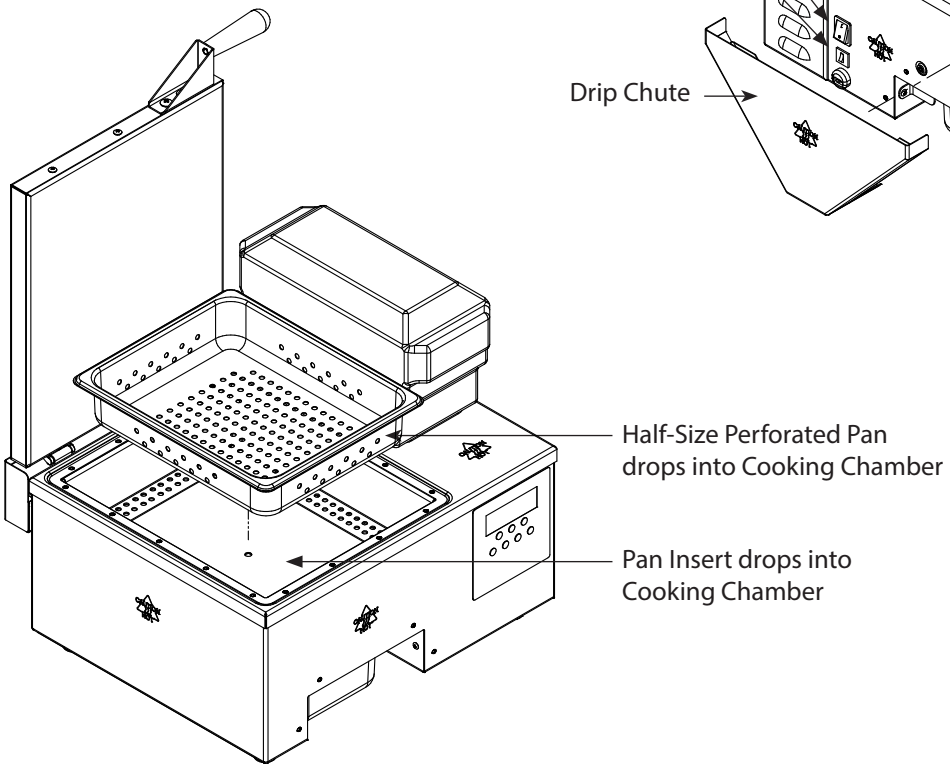
NR-RS-HALF-240-MT	240 VAC, 60 Hz	13.5 A	3240	20 A cord (NEMA 6-20P)	20 A

Shipping Weight
61 lbs

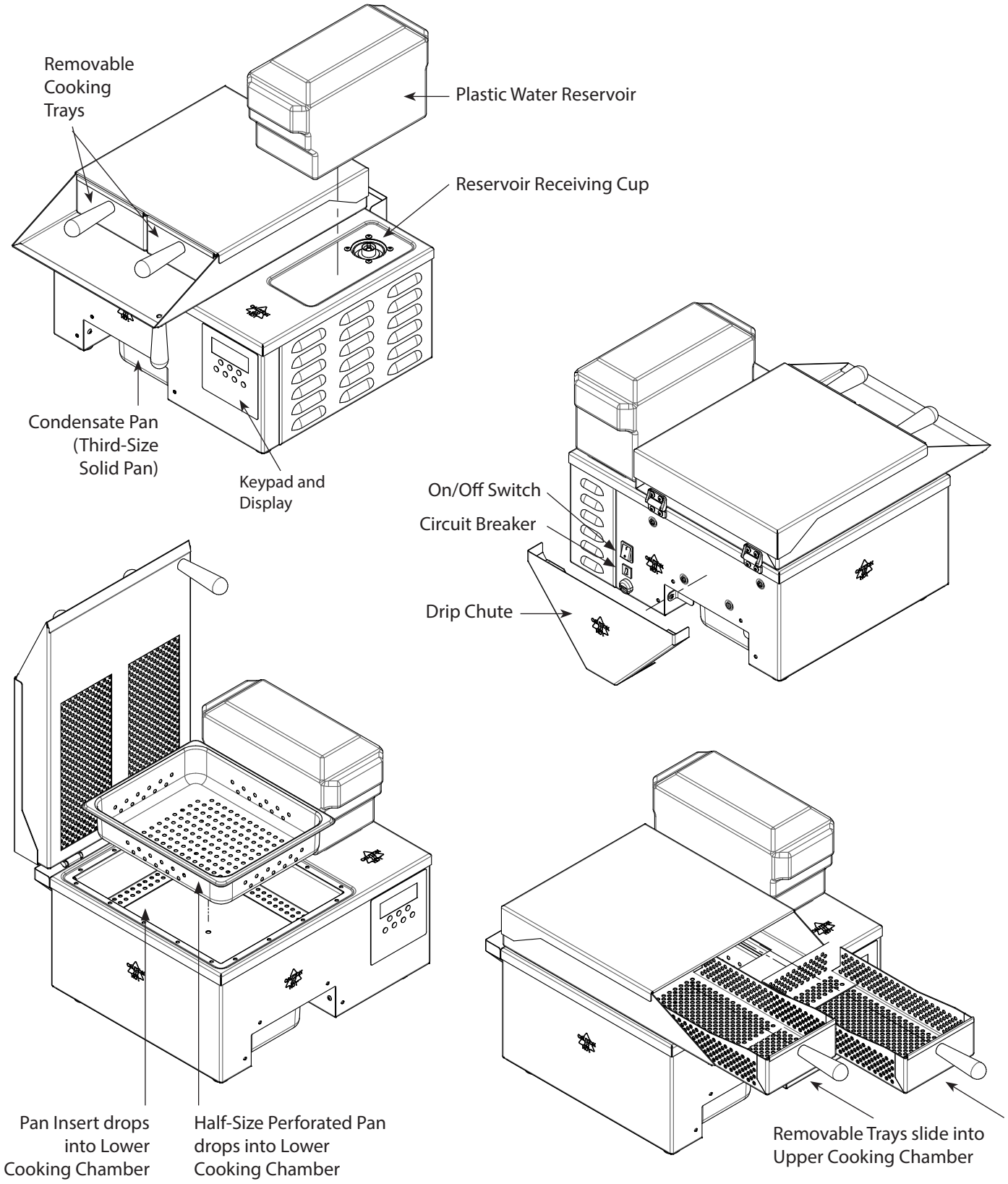
Part Names: NR-RS-HALF







Part Names: NR-RS-HALF-MT (Multi-Tray)


Removable Cooking Trays
Plastic Water Reservoir
Reservoir Receiving Cup
Condensate Pan (Third-Size Solid Pan)
Keypad and Display
On/Off Switch
Circuit Breaker
Drip Chute
Pan Insert drops into Lower Cooking Chamber
Half-Size Perforated Pan drops into Lower Cooking Chamber
Removable Trays slide into Upper Cooking Chamber

General Information

Determining *Your Salt Quantity*

The Steam Reservoir depends upon a specific amount of salt in the supply water to operate properly. Salt concentrations in tap water vary by location, so it is necessary to determine the salt concentration at your specific location. To determine *Your Salt Quantity*, follow the procedure below. This quantity, displayed at the end of the procedure, is the amount of salt you'll add to the Plastic Water Reservoir each time you refill it. This procedure only needs to be done once. Afterwards, *Your Salt Quantity* will be displayed each time the Steamer is powered ON.

Note: Standard table salt is required to obtain the proper result. Do not use large grain or flake salt.

Running a Salinity Check

1. Fill the Plastic Water Reservoir to the top with tap water. **Do not add salt.**
2. Replace cap on Reservoir, and Reservoir onto Steamer. Turn on Steamer using the On/Off Switch on the back.
3. Wait for display to read "00.00".
4. Press and hold down the Start/Stop button while the display reads "00.00" until a second beep sounds– approximately 5 seconds.
5. "SALINITY CHECK" will appear as the first item.
6. Press the Start/Stop button to select "SALINITY CHECK". The display will change to "CHECKING".
7. After about 1 minute, the display will read the amount of salt to add to the Plastic Water Reservoir each time it is filled. It is *Your Salt Quantity*—the amount of salt you should add based upon your location. **Note:** This quantity will appear on the display each time the Steamer is turned ON (right after the number of minutes until next cleaning appears).
8. To continue the Cooking process, see page 12.

Loading the Unit

- Using a Half-Size Perforated Pan for cooking allows steam to reach the food efficiently. However, some products, like rice, must be cooked in a Half-Size *Solid* Pan (not provided).
- If equipped with the multi-tray (-MT) option, food is placed into the Removable Trays. If desired, instead of using the trays, you may place foods into the Half-Size Pan below the trays. When operated in this manner, the Removable Trays must be remain in place during the cooking process. DO NOT cook foods in the Removable Trays and the Half-Size Pan at the same time. Attempting to cook foods in both simultaneously will result in much longer cook times and flavor transfer between food items.

Keypad & Display

Using the Keypad & Display

Using the keypad buttons, you can set a cooking time (see "Setting the Timer below), create pre-stored "favorite" cooking times (see "Using the Preset Buttons below), and access maintenance functions (see "Accessing the User Function Menu" below). You can find descriptions of these maintenance User Functions on page 14 of this manual.

The display shows the cooking time, maintenance functions, and error messages describing the status of the unit. Error message descriptions can be found on pages 15–16 of this manual.

Pressing the **Start/Stop button:**

- Starts cook when timer is set
- Stops cook
- Selects the displayed menu item while in the User Function Menu

Display

Down/Up arrows increase or decrease cook times and scroll through menus

Preset buttons to store favorite timer settings

Setting the Timer

The timer displays the cook time in minutes and seconds. It can be set at 15 second increments using the Up and Down arrow buttons. Maximum time is 99 minutes, 30 seconds. Timer defaults to "00:00". During cooking cycle, timer counts down to 00.00 by seconds. At "00.00", a beep sounds 5 times. At any point during a cook, the operator can increase or decrease cook time in 15 second increments using the Up or Down arrows, except during a stored timed cycle, where the cycle can be stopped, but not modified.

Tip: Holding down the Up or Down arrow button for 5 seconds will increment the timer by minutes instead of 15 second intervals. Releasing the Up or down arrow button and re-pressing will revert back to 15 second intervals.

Using the Preset Buttons

The keypad includes four numbered Preset buttons for stored timer settings. To store or change a setting, set the time display to the desired time using the Up and Down arrows as described above. Then press and hold the desired numbered button (1, 2, 3 or 4) until it beeps to assign the timer setting to that button. Pressing the button activates the stored cook time.

Accessing the User Function Menu

While the display reads "00.00", hold Start/Stop button until beep (~5 sec.).

Use the Down/Up arrows to scroll through menu items.

Press the Start/Stop button to select the displayed menu item. User Function menu descriptions can be found on page 14.

SALINITY CHECK	Salinity Check
DRAIN	Drain
FLUSH	Flush
CLEAN	Clean
DISP CLEAN HOURS	Display Clean Hours Set Point
RETURN	Exits User Function Menu

Cooking

Prepare to Cook

- Remove the Plastic Water Reservoir from the unit and unscrew cap from bottom of Plastic Water Reservoir. Add *Your Salt Quantity* to the reservoir. **Note:** Standard table salt is required to obtain the appropriate amount of salt. (See page 10 if you haven't determined *Your Salt Quantity*.) Completely fill the reservoir with ordinary tap water. Screw the cap back on to the reservoir. Shake to disperse the salt.
  Warning – Adding more salt to the reservoir than indicated can damage the unit.
- Place the Plastic Water Reservoir on the Steamer's top, right side. The Reservoir Cap should fit easily into the Reservoir Receiving Cup. Once properly placed, water will flow into the Steamer as needed.
- Verify the Condensate Pan is in place under the Steamer, and the Drip is installed at the back of the Steamer.
- Place Half-Size Perforated Pan into Lower Cooking Chamber.

  For -MT models: Removable Trays and the Half-Size Perforated Pan are available for cooks. Either can be used, but not both simultaneously. While cooking, always have both Pan and Tray in the Steamer, no matter which actually holds product.

  Note: Verify the Pan Insert is placed beneath the Half-Sized Pan in the Cooking Chamber.
- Turn Steamer on with On/Off Switch on rear right of unit.

  Note: Steamer may be left on so that it is always ready to use. *From cold start it will require a single empty cook cycle for approximately three minutes to pre-heat*.

Cooking

- **Warning – Surfaces of Steamer may be hot to the touch.**
- Place food in Pan or Tray(s) in the Cooking Chamber. (See "Loading the Unit" on page 10.)
- Set a cook time on the timer (see "Setting the Time on page 11) and press Stop/Start button, or select a Preset button. (See "Using the Preset Buttons" on page 11.)
- Unit will beep five times when timer has counted down from the starting cook time to "00.00".
- Open cover and remove food. **Warning – To avoid injury, be careful when opening top cover. Be sure to allow steam to escape before putting hands or face over the Steamer.**
- Periodically check Condensate Pan—empty as necessary and replace into unit. It is okay to empty and replace while Steamer is running.

Cooking Notes

- If a cook is longer than 30 minutes, every 15 minutes there will be a 3 second drain that results in a 10–20 second steam pause. This is expected.
- Prior to a cook starting, pressing the Start/Stop button 2 times quickly will reset the timer display to read "00:00".
- After a cook has started, pressing the Start/Stop button once will immediately stop the cook. "STOPPING" will display for 10 seconds, then the display timer will return to "00.00".
- It is important to keep the On/Off Switch ON during a cook cycle. If there is a need to turn the On/Off Switch OFF, first press the Start/Stop button, allow the 10 second Stop cycle to complete, then turn off the power.

  If the power is turned off during a cook cycle, it will not harm the Steamer, but the next time the unit is turned ON, it will take longer for the unit to reach steam production.

Cleaning & Maintenance

Daily Cleaning and Maintenance

1. Turn Steamer off at the right rear On/Off Switch and unplug unit from wall.
2. Allow Steamer to cool.
3. Remove Cooking Pans and/or Cooking Trays and wash them.
4. Wipe inside of Cooking Chamber chamber and underside of chamber lid.
   For -MT models: Wipe inside of Upper & Lower Cooking Chambers and underside of chamber lid.
5. Remove and empty Condensate Pan underneath Steamer and Drip Chute at rear of Steamer. Rinse and replace.
   Note: Salted water can remain for next day's use. Occasionally, the Plastic Water Reservoir and its screw cap should be rinsed out.

Periodic Maintenance

Time for Cleaning

After 72 hours, the unit will alert the user when cleaning with Durgol® Swiss Expresso or Durgol Universal Express is required by flashing back and forth between "TIME FOR CLEANING" and "00:00" during an idle state (i.e. when the cooking timer reads "00:00"). The unit can still run without cleaning after this message appears. **However, it is very important to run the CLEAN function as soon as possible.** The CLEAN function takes about 2 hours.

IMPORTANT: Do not turn off the unit during the cleaning process. Cooking cannot continue until a clean has been completed. Doing so will not harm the unit, but upon start up, the system will start the cleaning cycle again from where it left off in order to protect the unit.

Running the Clean Cycle

1. Remove the Water Reservoir. If more than half full, you have enough water to continue without refilling. If it is less than half full, empty and refill as if for normal operation (with tap water and Your Salt Quantity). Screw on cap and set aside.
2. Empty the Condensate Pan and replace under unit.
3. Select the "CLEAN" cycle from the User Function Menu (see page 11). The display will read "REMOVE RESERVOIR THEN PRESS START".
4. With the Reservoir off the unit, press the START/STOP button. Note: Once the cleaning process starts do not shut off the steamer.
5. Display will read "CLEANING" while the unit drains the water from the Reservoir Receiving Cup. DO NOT add Durgol during yet.
6. Remove cap from the Durgol® Swiss Espresso cleaning agent so it's ready to pour.
7. When the display changes to "PRESS START THEN ADD CLEANER", press Start/Stop. The display will read "PUMPING" for 60 seconds. During this time, carefully add the entire 4.2 oz bottle of Durgol (or 1/2 cup if dispensing from larger container) to the Reservoir Receiving Cup as the liquid level allows. Be careful not to overflow the cup.
8. The unit will automatically start a 100-minute countdown. "CLEANING" will display every 15 seconds.
9. Place the prepared Water Reservoir (containing salted water) in place on the unit.
10. The unit proceeds unassisted through the following cleaning steps:
    a. Cleaning agent: 100 minutes—display shows countdown timer, with "CLEANING" every 15 seconds.
    b. Removal of cleaning agent: 6-1/2 minutes—display will read "CLEANING", then "DRAINING".
    c. Steam clean: 5 minutes—display shows countdown timer. Caution: Steamer is hot during this phase.
11. Upon completion the unit will beep and the display will read "CLEANING COMPLETE".
12. Empty, rinse, and replace the Condensate Pan. The unit is now ready to resume normal operation.

User Function Menu Descriptions

User Function Menu, v6.0.4

To enter the User Function Menu, hold the Start/Stop button until the beep sounds (about 5 seconds) and then release. Use the Up and Down buttons to scroll between menu items. Press the Start/Stop button to select the function displayed. User Function Menu item descriptions follow.

Salinity Check

Selecting "SALINITY CHECK" checks the salinity of the water in the Plastic Water Reservoir. (See the "Determining 'Your Salt Quantity' " section on page 10 for the Salinity Check procedure.) While running the salinity check, the unit will display "CHECKING". Upon completion, the amount of salt needed to bring the water to the required level will be displayed. For example, if no salt was needed, the display would read "0 TSP". If 1/4 tsp. of salt was needed, the display would read "1/4 TSP" and you would add 1/4 level teaspoon of standard table salt (**do not use large grain or flake salt**). This quantity will appear on the display each time the Steamer is turned ON.

Note: The SALINITY CHECK function will only give accurate readings when the unit is first turned on using the On/Off Switch. The salinity check will not be accurate when the unit is hot.

Drain

The Drain function will open the drain of the steam generator within the unit (it does not affect the Plastic Water Reservoir). During this time, the screen will display "DRAINING". Upon release, the unit will beep twice and return to the cooking timer.

Flush

The FLUSH function will turn on the pump for 40 seconds, drawing water into the steam generator. During this time, the screen will scroll "FLUSHING". The unit will then enter a Drain function—the display will read "DRAINING". Upon release, the unit will beep twice and return to the cooking timer.

Clean

Selecting the Clean cycle function will run a cleaning cycle on the unit. To run the Clean cycle function, follow the "TIME FOR CLEANING" procedure on page 13.

Display Clean Hours Set Point

This function displays the number of hours the Steamer is programmed to run before the "TIME FOR CLEANING" message is displayed.

Return

Selecting exits the User Function Menu.

Error Codes

Maintenance Error Codes

The following error codes require simple maintenance action on the part of the user to restore the unit to working condition.

Error 1

The unit will beep and the display will read "ERROR 1" when the water in the steam generator is too electrically conductive. This is caused by the addition of too much salt.

To clear the error: Follow the "Flushing the System with Clean Water" procedure described below. Repeat the procedure if the ERROR 1 message is displayed again. If ERROR 1 is received 3 times in a row, call the Service Department toll-free at 844-585-5515.

Flushing the System with Clean Water

Use this procedure when the water is too salty. Too much salt will cause the "ERROR 1" message to appear, or the circuit breaker to trip repeatedly.

1. Remove the Plastic Water Reservoir and rinse it out. Refill with tap water only–no salt.
2. Replace the Plastic Water Reservoir on the Steamer.
3. Press and hold the Start/Stop button for 5 seconds until a beep is heard. Using the Up and Down arrow buttons, scroll to "FLUSH".
4. Press the Start/Stop button again to begin the Flush cycle. This will run the pump for 40 seconds to fill the steam generator with clean water. Some water may flow through into the cooking compartment.
5. After 30 seconds, the display will scroll "DRAINING".
6. Wait for the unit to beep and the display to return to the cooking timer.
7. Remove the Plastic Water Reservoir, add *Your Salt Quantity* to the reservoir, refill with tap water to top, shake to disperse salt and replace on Steamer. Unit is ready to cook.

Water Error

The unit will beep and display "WATER ERROR" on the screen when the water in the reservoir is not sufficiently electrically conductive, or if there is no water left in the reservoir.

To clear the error: Refill the reservoir with properly salted water, shake and return to Steamer. Then press the Start/Stop button. The unit will return to the cooking timer and cook the remainder of the time specified in the cook.

Warning – Adding more salt to the reservoir than indicated can damage the unit.

Error Codes

Service-Related Error Codes

The following error codes indicate more complex technical problems and will require a call to a qualified service technician.

Contact the Service Department toll free at 844.585.5515.

Temperature Fault

This message is displayed if the electronics compartment temperature is above the maximum operating temperature. The unit will remain on, but not function. Turn off the unit and call for service.

Ground Fault

This message is displayed if the unit is not properly grounded, either internally or at the outlet socket. Ensure the unit is plugged into a grounded outlet. If problem persists, turn off the unit and call for service.

Fan Fault

This message is displayed when a faulty electrical condition is detected when the fan should turn on. "FAN FAULT" will display every 5 seconds. The unit will continue to operate for a short period of time until the electronics compartment temperature exceeds its maximum operating temperature, resulting in a Temperature Fault message (see above). Turn off the unit as soon as possible and call for service.

12V Fault

This message is displayed when a faulty electrical condition has been detected in the 12V system on the control board has been detected. "12V FAULT" will display every 10 seconds. The unit will continue to operate, but cook quality may be affected. Note code and call for service.

24V Fault

This message is displayed when a faulty electrical condition has been detected in the 24V system on the control board has been detected. "24V FAULT" will display every 10 seconds. The unit will continue to operate, but cook quality may be affected. Note code and call for service.

Troubleshooting

Troubleshooting

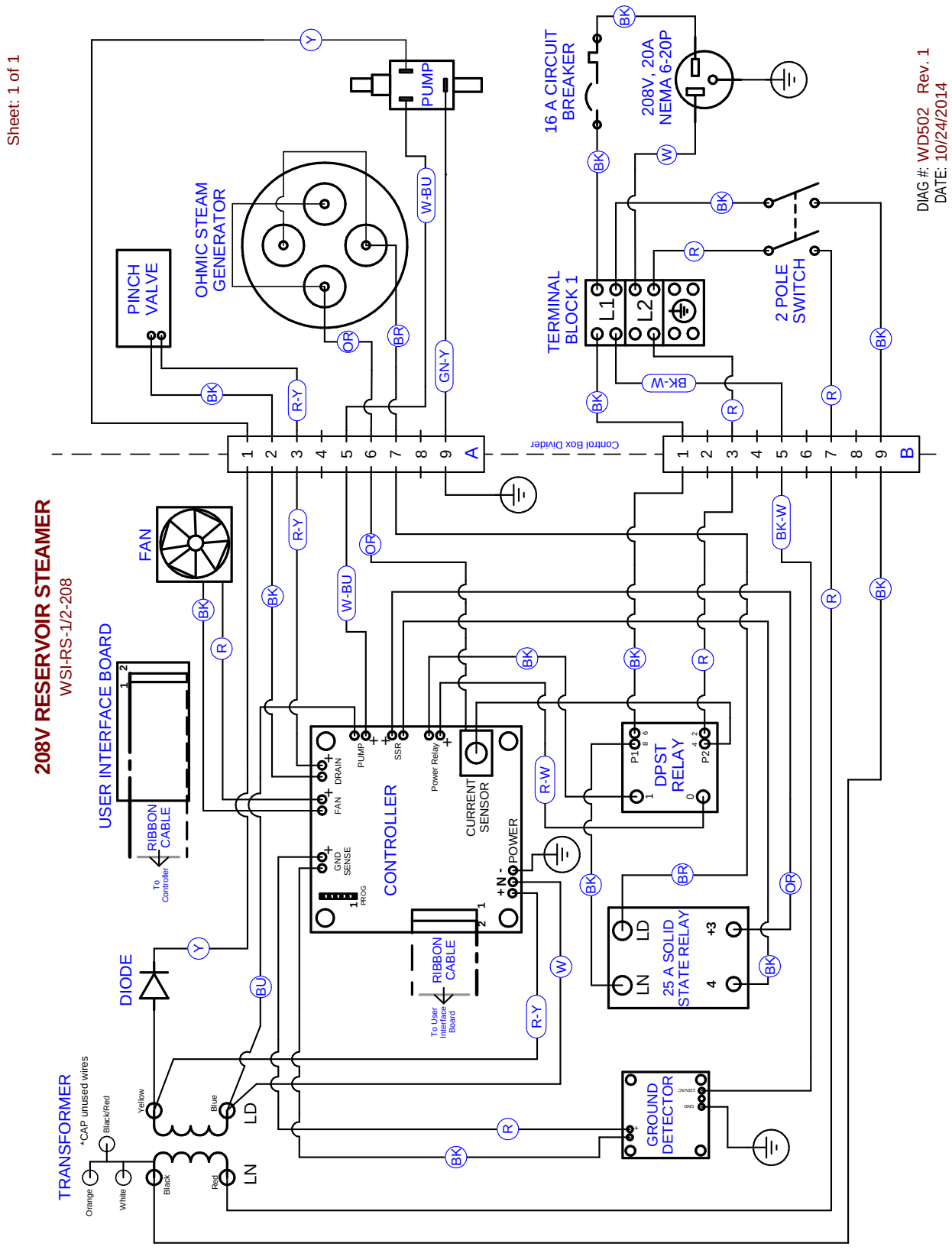
Symptom	Solution
Steamer does not turn ON	Check that the power cord is plugged into a functioning outlet. Check that the circuit breaker on the back of the Steamer has not tripped. If breaker has tripped, push to reset. If breaker continues to trip, contact the Service Department toll free at 844.585.5515.
Display reads "ERROR 1"	Water in the Plastic Water Reservoir is too salty. Follow the "Flushing the System with Clean Water" procedure on page 15.
Display reads "WATER ERROR", accompanied by a beep.	Steamer out of water OR water doesn't contain enough salt. Remove and empty the Plastic Water Reservoir. Add *Your Salt Quantity* to the empty reservoir, making certain to use standard table salt. Refill with tap water to top, shake to disperse salt and replace on Steamer. Unit is ready to cook. Salt other than standard table salt was used to salt water. **Note:** The density of different types of salt varies greatly and may negatively effect concentration. Standard table salt is required to obtain the proper result. **Do not use large grain or flake salt.**
Water overflows from the Plastic Water Reservoir	Check reservoir cap (p/n 7000-1243). Replace if leaking or damaged. Inspect plastic reservoir for cracks or punctures (p/n 5810-0205).
Circuit breaker trips **Note:** The circuit breaker is on the back of the Steamer, below the Power Switch. When tripped, the normally all black circuit breaker will be partially white.	Allow the Steamer to cool for approximately two minutes. Push the circuit breaker button in to reset. The circuit breaker may continue to trip if the cause is too much salt in the water. Follow the "Flushing the Steam Generator with Clean Water" procedure on page 15. If the circuit breaker trips again, contact the Service Department toll free at 844-585-5515.

There are no user serviceable parts inside this appliance. If the unit is not working properly after going through the above troubleshooting items, contact the Service Department toll free at 844.585.5515.

To prepare the Reservoir Steamer for storage, service or transport

1. Remove the Plastic Water Reservoir and rinse it out.
2. Press and hold the Start/Stop button for 5 seconds until a beep is heard. Using the Up and Down arrow buttons, scroll to "FLUSH".
3. Press the Start/Stop button again to begin the Flush cycle. This will run the pump for 40 seconds until the remaining water is gone. Some water may flow through into the cooking compartment.
4. After 30 seconds, the display will scroll "DRAINING".
5. Wait for the unit to beep and the display to return to the cooking timer.
6. Turn off unit, unplug and thoroughly wipe dry.

Wire Diagram: 208 VAC Model



Limited Warranty

ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY NextRev.
PLEASE CONTACT THE FACTORY FIRST.

Please call toll free at 844.585.5515. Our normal service hours are 8am to 4:30pm PST Monday through Friday. NextRev warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase subject to the following exclusions and limitations.

EXCLUSIONS:
THE WARRANTIES PROVIDED BY NEXTREV DO NOT APPLY IN THE FOLLOWING INSTANCES:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the NextRev User Manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the NextRev User Manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.

IF ANY ORAL STATEMENTS HAVE BEEN MADE REGARDING THIS APPLIANCE, SUCH STATEMENTS DO NOT CONSTITUTE WARRANTIES AND ARE NOT PART OF THE CONTRACT OF SALE. THIS LIMITED WARRANTY CONSTITUTES THE COMPLETE, FINAL AND EXCLUSIVE STATEMENT WITH REGARD TO WARRANTIES. THIS LIMITED WARRANTY IS EXCLUSIVE, AND IN LIEU OF, ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY:

In the event of warranty claim or otherwise, the sole obligation of NextRev shall be the repair and/or replacement, at the option of NextRev, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of NextRev with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of NextRev with new or functionally operative parts. The liability of NextRev on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE:

Please contact the Service Department toll free at 844.585.5515 for warranty service.